

**Question for written answer E-000579/2014  
to the Commission**  
Rule 117  
**Krzysztof Lisek (PPE)**

**Subject:** Change to the maximum permitted levels of tarry substances in smoked products and the impact of that change on businesses in northern Poland

There are concerns that the entry into force on 19 September 2014 of a Commission regulation lowering the maximum permitted levels of benzo(a)pyrene from 5 to 2 micrograms per kilogram could lead to a fall in production of smoked meat products using traditional methods, or even to the stopping of such production.

This, in turn, could result in some businesses closing down. Warmia i Mazury, Podlasie and Pomorze are areas of Poland which for centuries have produced healthy food using traditional methods. It is these areas that attract tourists with their culture and tradition, of which food products, such as smoked meat and fish, are undoubtedly a part. Furthermore, the regions of northern Poland make use of EU funds to promote this heritage.

In view of the above:

1. How does the Commission intend to solve the problem of producers of certified smoked meats made according to old recipes who cannot change the production technology because this is the basis on which the product has been classed as a traditional product?
2. Would it be possible to leave in place, or apply a smaller reduction in, the maximum permitted levels of tarry substances in products which are smoked using traditional methods and sold on the local market?